

# The Star's Cook Book

**Meringue Rice Pudding.**—Take tea-cupful rice to 1 pint water; when rice is boiled dry add 1 pint milk, a piece butter size of an egg, and 5 eggs. Beat yolks and grated rind of lemon, and mix with rice. Butter dish, pour in mixture, bake lightly. Beat whites to stiff froth; add cup of sugar and juice of a lemon. When pudding is nearly done, spread on frosting, bake in slow oven till top is light brown.

**Orange Pudding.**—1½ cups stale unfermented bread, 1 cup finely chopped suet, 1 cup sugar, 2 eggs, juice of 1 orange, 1 tablespoonful extract orange, ½ cup milk. Mix all thoroughly together, fill 6 cups well greased, boil 30 minutes. Turn out on dish, serve with Hard Sauce, flavored with 1 teaspoonful extract orange.

**Plum Pudding, No. 1 (Royal Christmas).**—2 cups raisins, 2 cups currants, 2 cups suet, ½ cup almond, blanched, 2 cups flour, 2 cups grated sugar muffins or bread, ½ cup each, citron, orange, and lemon peel, 8 eggs, 1 cup sugar, ½ cup cream, 1 gill each wine and brandy, large pinch salt, 1 tablespoonful extract nutmeg, 1 teaspoonful baking powder. Put in large bowl raisins, seeded, currants, washed and picked, suet, chopped very fine, almonds cut fine, citron, orange, and lemon peels, chopped, lemon, sugar, wine, brandy, and cream, lastly; add flour, sifted with powder, mix all well together; put in large, well buttered mould; set in saucepan with boiling water to reach half up sides of mould, steam three hours; turn out on dish carefully; serve with Wine Sauce.

**Plum Pudding No. 2.**—1½ cups each grated lunch rolls or bread, very finely chopped suet, raisins, seeded, currants, washed and picked, and coffee sugar, ½ cup each citron, milk and orange marmalade, 4 eggs, two cups flour, 1 teaspoonful baking powder, 1 teaspoonful each extract cinnamon, cloves and nutmeg. Mix all these ingredients well together in large bowl, put in well buttered mould; set in saucepan with boiling water to reach half up its sides; steam three hours; turn out carefully on dish, and serve with Wine Sauce.

**"Poor Man's Pudding."**—½ cupful suet, chopped, ½ cupful seeded raisins, ½ cupful currants, washed and picked, 1½ cups grated corn muffins or bread, 1 cup flour, 1 teaspoonful baking powder, ½ cup brown sugar, 1 pint milk. Mix all well together, put into well greased mould, set in saucepan with boiling water to reach half up sides of mould; steam two hours, turn out on dish, carefully; serve with butter and sugar.

**Plum Pudding (French).**—½ pound beef kidney suet, ½ pound raisins, (Smyrna and Malaga mixed), ½ pound fresh bread crumbs, 1 tablespoonful flour, 6 ounces brown sugar, 4 ounces orange peel and citron mixed, a little salt, ¼ of a grated nutmeg, a pinch of pulverized ginger and a little lemon peel chopped fine, about 5 eggs, about 2 tablespoonfuls good brandy or rum, and ½ tablespoonful sweet cream. This is sufficient for a good-sized pudding. Wash the raisins in lukewarm water, place them in basin or wooden bowl, with the peel already cut into square pieces, and steep in a little brandy. Now trim the beef kidney fat and chop it very fine, with one spoonful of flour, mix it well with the crumbs of bread, brown sugar and the eggs; then add the raisins, the peel, the rest of the brandy, salt, nutmeg, ginger, and, last of all, and after it is all well mixed, the cream. Spread all this in a large napkin, well buttered, fold up the corners of the napkin, and tie to the level of the pudding, so as to make it round; then plunge the pudding into a saucepan of boiling water, and let it boil at least 4 hours—constant boiling. Take out and let drain in a sieve; cut it from the top so as to keep on a level, then turn it out on a dish, removing the napkin carefully, so as not to disturb the fine part of the pudding. Sprinkle with a little rum sauce. You may apply a match to the pudding when it is on the table. Serve a little rum sauce separate. This pudding may be cooked in a mould, the mould well buttered, and the pudding tied in a napkin, also well buttered. Boil 4 hours.

**Princess Pudding.**—2½ cups butter, 1 cup sugar, 1 large cupful flour, 3 eggs, ½ teaspoonful baking powder, small glass brandy. Rub to smooth cream butter and sugar, add eggs, 1 at a time, beating few minutes between, add flour, sifted with powder, and brandy; put into mould, well buttered. Set in saucepan with boiling water to reach half up its sides; steam three hours; turn out on dish carefully; serve with Lemon Sauce.

**Sago Pudding.**—1 quart milk, 4 tablespoonfuls sago boiled in the milk till soft; set dish in kettle of hot water, and let sago swell gradually. Beat up 3 eggs, and stir into cooked milk and sago; salt and sugar to taste. Then put in oven and bake very lightly. Sauce for this: 2½ cupful butter beaten to cream, stir in sugar till quite thick. To cupful boiling water, add corn starch mixed with cold water, till the whole is of consistency of this starch; mix this with sugar and butter, pour ½ over pudding while warm, and other half just before serving, after adding 1 teaspoonful extract vanilla, lemon, or nutmeg to give a rich flavor.

**Couffle of Different Fruits.**—With fruits of a soft and juicy nature, such as peaches, plums, apricots, bananas, etc., proceed in this manner: Remove the kernels and press the fruit through a sieve; put what you have thus obtained in a bowl, adding ½ pound of powdered sugar and the whites of three eggs; beat well with an egg-beater for 5 or 6 minutes. Then take the whites of 6 or 7 eggs and beat them into a stiff froth; mix well together. Put this on a dish in a well-heated oven 5 or 6 minutes before serving. Sprinkle powdered sugar on top. For hard fruits, such as apples, pears, etc., cook them first and then press through a sieve. The treatment is exactly the same as for the others.

**Sweet Potato Pudding.**—Six good sized potatoes, grated raw; 1 tablespoonful of butter, 1 tablespoonful of lard, 1 pint molasses, 3 tablespoonfuls brown sugar, ¼ pint milk, 1 egg, 1 teaspoonful each cloves, allspice and ginger, 2 teaspoonfuls salt; water to make a soft batter; stir two or three times while baking; bake slowly for 2 hours.

**Rice Pudding.**—1 cupful rice, 1 quart milk, 4 eggs, 1 tablespoonful butter, 1 cupful sugar, pinch salt. Boil rice in pint milk until tender, then remove from fire; add eggs, sugar, salt, and milk, beaten together, mix; pour in pudding dish, break butter in small pieces on surface, bake in steady oven 30 minutes; serve with Brandy Sauce.

**Tapioca Pudding.**—1 small cupful tapioca, soaked in 1 quart cold water over night, 1 cupful sugar, 1½ pints milk, 4 eggs. Proceed as directed for Rice Pudding.

**Tapioca Pudding.**—1 small cupful tapioca, 1 quart milk, 1 teaspoonful butter, 3 tablespoonfuls sugar. Soak tapioca in water 4 or 5 hours, then add the milk; flavor with extract lemon, or anything else you prefer. Bake slowly 1 hour. To be made dry before it is wanted, and eaten cold with cream or milk and sugar. Some prefer the pudding made with 3 pints milk and no water.

**Tapioca and Coconut Pudding.**—1 cup tapioca, soaked over night, yolks 4 eggs, whites of 2, 1 cupful sugar, 2 tablespoonfuls grated coconut; bake ½ hour. Make frosting of whites 2 eggs, 3 tablespoonfuls sugar, 2 tablespoonfuls grated coconut; spread over pudding when baked. Set in oven until a light brown.

**Pies.**  
**Paste for Pies, No. 1.**—3 cupfuls sifted flour, ½ teaspoonful baking powder, large pinch salt, 1 cupful cream, ½ cupful butter. Sift flour, salt, and powder together; add the cream; mix into smooth, rather firm paste; flour the board, roll it out thin; spread the butter on it evenly, fold in three; roll out thin, and fold in three; repeat twice more, and use.

**Paste No. 2.**—3 cupfuls flour, ½ teaspoonful baking powder, ½ pound beef suet, freed of skin, and chopped very fine, 1 cupful water. Place the flour, sifted with the powder, in bowl, add suet and water; mix into smooth, rather firm dough.

**Paste No. 3.**—3 cupfuls sifted flour, ½ cupful lard, 1½ cupfuls butter, ½ teaspoonful baking powder, 1 cupful water. Cut lard into flour, sifted with powder; mix into smooth, firm paste with the water; place it to cool for 15 minutes; meanwhile, press milk and salt from butter, by pressing in clean, wet towel, and flour it. Roll out dough on well floured board, place butter on it, fold dough over it, completely covering butter; roll it out, lightly, to ¼ inch in thickness, turn it over, fold each end to middle, flour it, roll out again; fold ends to middle, and turn it; repeat this 3 times more and use. If this paste is made in summer, put on ice between each operation of folding and rolling.

**Paste No. 4.**—5 cupfuls flour, 1 cupful butter, 1 cupful lard, 1 cupful water, ½ teaspoonful baking powder. Sift flour with powder; rub in lard and butter cold; add the water, mix into a smooth lithe dough.

**Paste No. 6.**—3 cupfuls sifted flour, 1 large cupful butter ½ teaspoonful baking powder, 3 tablespoonfuls sugar, ½ cupful milk. Sift flour with powder and sugar, rub in butter, add milk; mix into a smooth dough of medium stiffness.

**Apple Pie No. 1.**—5 or 6 apples, 1 cupful sugar, 1-3 cup water, 1 teaspoonful extract lemon, Paste No. 4. Peel, quarter and core apples, put in stewpan, with sugar and water; when tender, remove; when cold, add extract and fill pie plate, lined with the paste; wet the edges, cover with paste rolled out thin, and wash with milk; bake in steady, moderate oven 20 minutes.

**Apple Pie No. 2.**—3 tart apples, ½ cupful sugar, ½ lemon rind grated, Paste No. 4. Peel, core, and slice apples very thin; line pie plate with paste; put in apples, sugar, and rind water; wet the edges with paste rolled out very thin; wash with milk, bake in steady, moderate oven 25 minutes—or till apples are cooked.

**Apple Pot Pie.**—14 apples, peeled, cored and sliced, 1½ pints flour, 1 teaspoonful baking powder, 1 cupful sugar, ½ cupful butter, 1 cupful milk, large pinch salt. Sift flour with powder and salt, rub in butter cold, add milk, mix into dough as for tea biscuits; with it line shallow stewpan to within two inches of bottom; pour in 1½ cups water, apples, and sugar; wet edges and cover with rest of dough; put cover on, set it to boil 20 minutes, then place in moderate oven until apples are cooked; then remove from oven, cut top crust in four equal parts; dish apples, lay on them pieces of side crust cut in diamonds, and pieces of top crust on a plate; serve with cream.

**A Delicate and Rich Dessert is of Cream Pie and Oranges.**—Cut the oranges in thin slices and sprinkle sugar over them; let them stand for 2 or 3 hours; serve on ordinary fruit plates. The pie is made with a bottom crust only, and that not thick, but light and flaky. Take 1 coffee-cupful of thick, sweet cream, ½ cupful of pulverized sugar, 1 tablespoonful flour, 1 egg; flavor with extract lemon; bake until you are sure the crust is brown and hard, so that it will not absorb the custard.

**Blackberry Pie.**—Paste No. 4, ½ cup sugar, and three cupfuls berries to each pie. Line pie plate with paste, put in berries and sugar, wet the edges, cover and wash with milk; bake in quick, steady oven 20 minutes.

**Coconut Pie.**—Proceed as for Custard Pie, plain, adding 1½ cupfuls grated coconut, and leaving out ½ pint milk.

**Custard Pie (Plain).**—Paste No. 6, 1½ pints milk, 4 eggs, 1 cup sugar, 1 teaspoonful extract lemon. Line well greased pie plate ¾ inch thick, take ball of paste, flour it well, and proceed with palm of left hand, pressed against edge, to push the paste from center into a thick, high rim on edge of plate. Fill while in oven with sugar, eggs, and milk, beaten with extract, and strained; bake in moderate oven 20 minutes.

**Custard Pie (Peach).**—Proceed as for Custard Pie, plain, laying in bot-

## Heart and Home Talks

By Barbara Boyd

### IN CUPID'S REALM. DOES THE DOMESTIC LIFE HAMPER?

"What a handicap to intelligent thought and action, the average marriage relationship is," writes a correspondent. "I am beginning to agree with Shaw that marriage ought to be abolished."

This conclusion is reached by my correspondent because, her brother, a man much interested in the natural sciences, when with her and interested friends discourses by the hour on biology and kindred subjects in a most entertaining and inspiring fashion. He wakes up all over and is a different man from the one of his own household. For when with his wife and family he seldom mentions these matters, since no one is interested in them. He is, as the writer says, "Just a domesticated animal, like most middle-class married males. Away from his family, he is a more interesting, a more worth-while man."

So she concluded, domesticity is a handicap, and marriage is holding down many a genius into a humdrum commonplace existence. Perhaps this is true. Those who have read Wells' "Love and Mr. Lewisham," may recall Mr. Lewisham's wonderful "Schema," written when a student, by which he was going to revolutionize the universe and make everything straight and as it ought to be, by his genius; and how, at the end of a year of married life, he tore his "Schema" into bits and threw it into the waste-paper basket, and went to grubbing to support his wife, a baby and a mother-in-law. He never spent hours discoursing to his wife upon the sciences he had given years to master, because in the first place his wife wouldn't have understood him, for she had never studied science, and in the second place he spent his days chasing over London trying to find work, and at night he was too dog-tired to talk. Domesticity had clipped his wings. Yet he felt that having a son was more worth while than having a career.

Which is the saner conclusion? Is

tom of pie some cooked, fresh, or canned peaches, then adding the custard.

**Cherry Pie.**—Paste No. 3, 3 cupfuls cherries, stemmed, 1 cupful sugar. Line pie plate with the paste, wet edges, add cherries, cover, bake in steady, quick oven 25 minutes.

**Dried Apple Pie.**—Stew apples until quite soft, rub through a colander, have them juicy. Beat two eggs, saving the white of one; ½ cup butter, ½ cup sugar to every pie; season to taste. Quantity of sugar must be governed somewhat by the acidity of the apples. Bake with a bottom crust; while they are baking make a frosting of the white of 1 egg; when pies are done spread frosting evenly over the top; set again in the oven and brown slightly.

**Lovers of Chocolate.** In any and every form, can make this addition to a common custard pie. Beat 1 egg to a stiff froth, then add pulverized sugar and grated chocolate with ½ teaspoonful extract vanilla; spread this on the top of the pie and let it harden for a moment in the oven. Or you may prepare it in still another way. Put the chocolate in a basin on the back of the stove, and let it melt (do not put a drop of water with it); when melted beat 1 egg and some sugar in with it; in the latter case it will be a regular chocolate brown in color, and in the other a sort of gray.

**Mince-meat No. 1.**—7 pounds currants, 3½ lbs. peeled and cored apples, 3½ lbs. beef, 3½ lbs. suet, ½ lb. each citron, lemon and orange peel, 2½ lbs. coffee sugar, 2 lbs. raisins, 4 nutmegs, 1 oz. cinnamon, ½ oz. each cloves and mace, 1 pint brandy, and 1 pint white wine. Wash, currants, dry, pick them, stone the raisins, remove skin and sinews from beef and suet, chop each ingredient separately very fine, put into large pan as they are finished, finally adding spices, brandy, and wine; thoroughly mix together; pack in jars; store in cold, dry place. This mince-meat will keep from 12 to 18 months. The fruit should never be floured in making mince-meat.

**Mince-meat No. 2.**—2 lbs. currants, 5 lbs. peeled and cored apples, 2 lbs. lean, boiled beef, 1 lb. beef suet, ½ lb. citron, 2½ lbs. coffee sugar, 2 lbs. raisins, 1 lb. seedless raisins, 2 tablespoonfuls cinnamon, 1 nutmeg, 1 tablespoonful each mace, cloves and allspice, 1 pint each Maderia wine and brandy. Wash currants, dry, pick them, stone the raisins, remove skin and sinews from the beef, chop each ingredient up separately, very fine; place soon as done in large pan, finally adding spices, Maderia and brandy; mix thoroughly; pack in jars; keep in cold place.

**Mince-meat No. 3.**—2 lbs. currants, 2 lbs. beef suet, 1 lb. raisins, 1½ lbs. coffee sugar, 4 ozs. candied orange peel, red and white wine each ½ pint,

domesticity a hamper? Or are its rewards more worth while; yet nevertheless, many a man and many a woman as they say this, think back a bit regretfully to their youthful ambitions. They sigh a bit as they recall certain cherished projects now thrown overboard to marry, and of how different their life is from what they had planned. Sometimes, they think a little bitterly that it would be some compensation if they could discuss these ambitions in their home, and find intelligent sympathy. But as in the case of my correspondent's brother, those of the family circle do not appreciate these attainments or interests, and if they want appreciation, they must seek it outside of the home circle.

But surely, the marriage relationship in itself is not to blame for all this. But rather the conditions under which married life is today lived. Marriage becomes to the man, largely a matter of supporting the family, as it did in Mr. Lewisham's case. And everything else must be dropped in order to wage this warfare for a living. With the wife, it becomes a matter of making ends meet, of sweeping and cooking and cleaning and mending and taking care of the children. Their conversation is more concerned with shoes for the children than science. These are the things that hamper; not marriage in itself. It is these hampering conditions that should be abolished, not the sweetness and inspiration of comradeship.

The great majority of married people are compelled to live the lower life at present, to be consumed with anxiety over the bread-and-butter facts of existence because of industrial conditions. Remove this bread-and-butter anxiety, and the mental and spiritual life would spring up like flowers when the icy hand of winter is removed. BARBARA BOYD.

peels of 2 lemons very thin, 1 teaspoonful each cinnamon, cloves and nutmeg; wash currants, stone the raisins, free suet of skin; chop each ingredient separately, very fine; put soon as done in pan, finally adding spices and wines; mix thoroughly; pack in jars; store in cold place. Line pie plate with the paste; wet edges; put in mince-meat; cover, wash over with egg, bake in quick oven 25 minutes.

**How to Distribute Raisins in a Mince Pie.**—When the mince-meat is ready to be put in the crust, prepare the raisins and put them in a basin on the stove with enough water to cover them. Cook until tender; after you fill the crust you can put raisins in so that about same number will come in each piece. Then, if you wet the edges of the crust so that no juice can escape, you will never know by the taste that the raisins were not cooked with the mince-meat.

**Pumpkin Pie.**—Take large sized pumpkin, firm, of deep color, wash and boil just as you would potatoes with skin on; when thoroughly cooked pass carefully through sieve, clearing off all lumps, seeds, etc. Take 1 cup of brown sugar, 1 cup molasses, mix well together. Beat the whites and yolks of 4 eggs well together and mix with the pumpkin thoroughly; then add the molasses and sugar, pinch of salt, 4 teaspoonfuls best ginger, 1 teaspoonful ground cinnamon; take 1 cup milk, mix well altogether; this is intended to make 6 pies; should pumpkin not be a large one, add less milk so as not to get too thin. Bake in deep plate lined with plain paste. Squash pie made in the same way.

**Rhubarb Pie.**—Paste No. 4, 1½ bunches rhubarb, 1½ cupfuls sugar. Cut fruit in small pieces after stripping off skin, cook it very fast in shallow stewpan, with sugar. Line pie plate with the paste; wet rim; add rhubarb, cold; lay 3 bars paste across, fastening ends; lay 3 more across, forming diamond-shaped spaces; lay round a rim, wash over with egg, and bake in quick oven 15 minutes.

**Huckleberry Pie.**—Paste No. 3, 3 cupfuls huckleberries, 1 cupful sugar. Line pie plate with the paste, wet the edges, add berries, washed and picked over, and sugar; cover, wash with milk, bake in quick oven 20 minutes.

**ALLIGATOR PEAR, JOSEPH.** Split each pear in half lengthwise, take out kernel, and place the fruit in the ice box till quite chilled, then serve with a dressing made of minced tomatoes, celery, and just enough anchovies to flavor. Season with salt, pepper and vinegar, and put a generous tablespoonful of the dressing in each half of the pears.

## Is Beauty Successful?

Asked what she desires most in life, the truthful girl invariably answers, beauty. It is considered the heat dower a woman can have. But is it really the best? Do the beautiful women have the happiest lives? For that, after all, is the true test.

Looked at from this standpoint, one is astonished to see how often beauty fails to win out. Investigate the subject and you will find good reasons for its frequent failure.

To begin with, the girl who possesses beauty must possess also a strong character or her head will be turned early. From babyhood she is fawned upon and flattered; her every whim is indulged by those who surround her; her beauty makes slaves of all who come within her circle.

She is led to believe that she must be considered first in everything. From the nursery to the schoolroom and from the schoolroom to society her path is one of royal progress. Is it any wonder that her viewpoint of life is warped, that an idea of her own importance is exaggerated out of all proportion to the truth; that her nature inevitably becomes self-centered and exacting? A nature of this sort, clothed even in the most perfect beauty, palls after a short intimacy and seldom commands a lasting devotion.

It is strange, but a man rarely gets satisfaction out of a friendship with a beautiful woman. Unless one is prepared to be constantly on the knees one cannot hope to hold her interest, for beauty is exacting and insatiable in its thirst for flattery. Let it stop for a moment its liquid flow and beauty's attention wanders.

And here is where the plain girl scores. If she has not beauty to depend upon she soon learns to cultivate other charms. Unaccustomed to being considered first in everything, her interest in others is genuine. She

is pleased with every small attention and shows it frankly. She has learned the art of being pleased, while her lovely sister knows only how to be exacting.

And for this simple reason many a plain girl is well married while her more beautiful sister takes her last and not attractive chance.

It is a fact that beautiful girls seldom make satisfactory wives. All their training is against it. They bring into the contract, which more than any other needs the oil of give and take, an exacting nature which has been cultivated from nursery days.

It is not an exaggeration to say that most beautiful women think that a man's principal object in life should be to make money for them to spend. And most men who have beautiful wives seem to make this their main endeavor. But let them struggle ever so earnestly to accomplish this object, they will find that a beautiful woman can always spend more than they can earn. For beautiful women are spendthrifts by nature, and having had every whim gratified from childhood, they know nothing of self-restraint.

But the plain girl, who has grown up in shadow, who is unaccustomed to the indulgence that beauty commands, learns to make much of little.

A man who is fortunate enough to fall in love with a plain girl undoubtedly gets more happiness out of life than if he married a beauty, for it is a depressing fact that lovely women are not always lovable women. Why should they be when all the world has conspired to make them the opposite?

The plain girl who envies her beautiful sister should stop and consider her stock in trade. There are things more valuable than beauty in the Marathon of life. Intellect and brains, vivacity and humor, sweetness and unselfishness, are more lasting and more to be desired.

### ARRANGING DINING TABLE.

There are fashions in table decorations as in everything else; just now grouped vases are in favor. While these were introduced last season, there are interesting changes.

Instead of the smaller vases for the corners of the table connected with the large central one by long chains, it is newer to have the set more closely grouped, so as to stand on the centerpiece or glass plaque.

One handsome set has a tall central vase of cut silver with four small matching vases joined to it by curved openwork guards.

Another new set has a larger glass basket overlaid with silver with four small baskets held to the central one by short silver links fastened to the handles.

For cheaper effects two sizes of wicker baskets can be gilded and joined by raphia rings, also gilded.

Watch sales, and get four small vases to match and a larger one in the same design. In this way a stylish table decoration can be had at small cost. If you want the vases linked, fine nickled chains can be bought and joined to the standards of the vases, but they are not especially new and the floral effect is equally good without them. The linked glass chains are more artistic with glass vases than the china ones, or pretty effects can be had with chains of crystal beads.

These combination flower holders are charming for summer cottages in white Dresden or bellique. They come in novel shapes, many of them connected by a low fence-like arrangement in the same ware. One in Greek design had all the bases shaped like a Doric column, with the tops hollowed to hold flowers.

Very new and artistic, with corresponding coat, is an oval floral arrangement for the center of the table. It has a mirror about three-quarters of a yard long, bordered with a narrow silver rim. This holds in the center a low oval vase of rock crystal, supplied with a wire netting for keeping the flowers erect.

At each end of the mirror are semi-circular sections to hold short-stemmed flowers, with a tall, slender vase to cap each section. At the sides, filling in the intervening space, are two other low sections rectangular in shape. Wonderful floral combinations can be arranged in these.

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### SERVING STRAWBERRIES.

The expert hostess, especially if she likes strawberries better than does the rest of her family, rarely serves them twice in the same way.

For breakfast she uses them on the hull, massed on a mound of sugar with a border of leaves. The strawberry fork is sometimes used, but epicures prefer eating them from the hull.

For a first course at luncheon serve the berries in sherbet glasses with a maraschino sauce, or combined with pineapple and thin slices of banana. The fruit should be prepared at least an hour before the meal, sugared and well chilled.

Newer than the compote as a first course are timbale cakes filled with big berries heaped with powdered sugar.

Strawberry shortcake is good. Constant warfare is waged between shortcake made from biscuit dough and that from cake batter. Both are palatable, but the former should be really short and the cake not the plain variety too often used. Choose a nice cottage pudding batter or, better yet, use the one, two, three, four recipe, which is known to most cooks.

The secret of a good shortcake is to have half the berries sugared and crushed for filling. This is also used on the top layer, topped by whole berries.

Plenty of rich cream is good with shortcake, but a scant supply is trying, and it will go farther when whipped. A sauce of strawberries and a syrup of boiled sugar and water makes an agreeable change. Sometimes sherry is used for flavoring.

### NEW FRENCH SALAD.

Salad Diana is one of the new dishes. It is rather a simple dish, easily prepared and most tasty and delicious. It is made of pears, grapes and a sauce of mayonnaise, whipped cream and currant jelly. The pears first have a piece cut off at the stem end, and about half of the pulp scooped out with a small fruit spoon, leaving a hollow which is stuffed with white grapes from which the seeds have been removed with a needle, such as is used in removing the seeds from currants in making the famous hard de cue jelly. Each pear is then placed on a crisp white lettuce leaf, and over it is poured a dressing made of mayonnaise in which whipped cream and currant jelly have been thoroughly mixed and whipped together.

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